



Syrah 2021

Technical Information:

Appellation	VQA Ontario
Vineyard(s)	Select Niagara Peninsula
Grape Variety(ies)	90% Syrah 10% Viognier
Brix at Harvest	18.8 °
Residual Sugar	3 grams/Litre
Alcohol Content	12.5%
Total Production	250 cases of 12
Vinification	100% Barrel
Other Notes	Vegan - Friendly

TASTING NOTES

Garnet red in the glass with deep and complex aromas of ripe raspberry, fresh peony flowers, forest floor, fresh cracked pepper and a touch of granite. The palate is rich with concentrated flavours of jammy raspberry, pomegranate, savoury herbs, fresh cracked pepper with soft tannins and balancing acidity. The finish is long with lingering notes of pepper and drying tannins.

WINEMAKING NOTES

100% destemmed grapes. Grapes went through one-week cold soak and three more weeks maceration before pressing. The first six months in small barrels 228 liter. After racking from lees, extra aging in 500-liter French oak old puncheon. A selection of a few barrels.

VINTAGE NOTES

Late winter and early spring had higher than average temperatures leading to an early bud break on May 10th (one week earlier than last year). The high temperatures continued through spring leading to rapid canopy development, flowering and fruit set. The heat continued through the summer with just enough rain to refresh the vines. Harvest began in late August with Chardonnay for sparkling. After a two week break due to excessive rain, harvest continued throughout late September and early October with aromatic whites and lighter reds. Harvest continued throughout October and November with later ripening reds, ending with Cabernet Sauvignon in late November. Overall, yields were moderate due to thorough sorting and preventative management. Wines should be drunk on release or cellared for the medium-term.

13th Street Winery

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